

FOR IMMEDIATE RELEASE



CELEBRATE THE HARVEST AT SÉKA HILLS
October through November Events Feature Olio Nuovo Tastings, Mill and Orchard Tours, Live Music and More

October 13, 2015 (Brooks, CA) – It's harvest time, and the Séka Hills Olive Mill and Tasting Room invites the public to experience the fresh flavors of the olive harvest and milling season. Beginning in mid-October, with the first milling, and continuing through November, visitors can see the Mill in action and taste the freshest of olive oils, the prized **Olio Nuovo**.

Owned and operated by the Yocha Dehe Wintun Nation, the Tasting Room offers an insider's view of how the Tribe's olives are grown, milled and finished into world-class Séka Hills extra virgin olive oils. Guided tastings of Séka Hills olive oil, wine, honey and nuts offer visitors a chance to experience the growing line of fine agricultural products from the Yocha Dehe Wintun Nation.

Signaling the start of harvest, Olio Nuovo is bottled in limited amounts directly after milling. Its fresh, bright and bold flavor celebrates the season and is meant to be enjoyed within a few months of harvest. Most of the new harvest oils are "settled" for several weeks before bottling.

Special festivities culminate in November with the **Olive Crush Festival** and open house on Saturday, November 7 and the **Olio Nuovo Dinner** on Saturday, November 21.

The **Olive Crush Festival** on November 7 will feature the Olio Nuovo, wine tastings and tours, as well as local vendors and food from Pizza from the Hearth. The event will include live music from Bonanza King, book signings by **Carol Firenze**, author of *The Passionate Olive*, and Séka Hills staff will be on hand to answer questions about farming, olive oil, wine and honey.

On November 21, Yocha Dehe Executive Chef Casey Willard will design and prepare a special menu showcasing Olio Nuovo. This is sure to be a sold-out event. Tickets are available at 530.796.2819.

For more information visit www.sekahills.com or call 530.796.2810.

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Media contact: Roberta Klugman 510.655.7790
rklugman@robertaklugman.com

Séka Hills Harvest Happenings

October 24, 1–4pm – Olive themed painting class with artist Sheri Neilson. Purchase tickets in advance: 530.796.2819.

October 25, 2–6pm – Capay Valley Vision presents "Taste of Capay." Purchase tickets in advance: 916.475.6408.

November 7, 11am–5pm – **Olive Crush Festival**: Mill Tours, Olio Nuovo, Tasting of Séka Hills products, wine by the glass, local vendors, live music, book signing.

November 21, 2–6pm – **Olio Nuovo Dinner**: Cooking Demonstration, Special Menu by Chef Casey Willard, Mill Tour. Reserve and purchase tickets in advance: 530.796.2810.